

U.A.S.V.M. BUCHAREST-FACULTY OF ANIMAL PRODUCTIONS ENGINEERING AND MANAGEMENT

Master's degree program: FOOD SAFETY AND BIOSECURITY

Academic year: 2021/2022

I year, II Semester, 2 GROUPS

TIME SCHEDULE

The courses will be online and Practical activities will be physical

Week	Day	Hours											
		8 ⁰⁰ – 8 ⁵⁰	9 ⁰⁰ – 9 ⁵⁰	10 ⁰⁰ –10 ⁵⁰	11 ⁰⁰ –11 ⁵⁰	12 ⁰⁰ –12 ⁵⁰	13 ⁰⁰ –13 ⁵⁰	14 ⁰⁰ –14 ⁵⁰	15 ⁰⁰ –15 ⁵⁰	16 ⁰⁰ –16 ⁵⁰	17 ⁰⁰ –17 ⁵⁰	18 ⁰⁰ –18 ⁵⁰	19 ⁰⁰ –19 ⁵⁰
28.02-06.03 2022	Thursday									AP	AP	AP	AP
	Friday									AP	AP	AP	AP
	Saturday	AP1	AP1	AP1	AP1	AP1	AP1	AP1					
07.03-13.03 2022	Thursday								AP	AP	AP	AP	AP
	Friday								AP	AP	AP	AP	AP
	Saturday	AP2	AP2	AP2	AP2	AP2	AP2	AP2					
14.03-20.03 2022	Wednesday									RA	RA	RA	RA
	Thursday									RA	RA	RA	RA
	Friday									RA	RA	RA	RA
	Saturday	RA	RA	RA	RA	RA	RA	RA					
21.03-27.03 2022	Wednesday									RA	RA	RA	RA
	Thursday									RA	RA	RA	RA
	Friday									RA	RA	RA	RA
	Saturday	RA	RA	RA	RA	RA	RA	RA					
28.03-03.04 2022	Wednesday									BR	BR	BR	BR
	Thursday									BR	BR	BR	BR
	Friday									BR	BR	BR	BR
	Saturday	BR	BR	BR	BR	BR	BR	BR					
04.04-10.04 2022	Wednesday									BR	BR	BR	BR
	Thursday									BR	BR	BR	BR
	Friday									BR	BR	BR	BR
	Saturday	BR	BR	BR	BR	BR	BR	BR					
11.04-17.04 2022	Wednesday									AP	AP	AP	AP
	Thursday									AP	AP	AP	AP
	Friday									AP1	AP1	AP1	AP1
	Saturday	AP2	AP2	AP2	AP2	AP2	AP2	AP2					
18.04-24.04 2022	Thursday												
	Friday												
	Saturday												
25.04-01.05 2022	Thursday	EASTER HOLIDAY											
	Friday												

Week	Day	Hours											
		8 ⁰⁰ – 8 ⁵⁰	9 ⁰⁰ – 9 ⁵⁰	10 ⁰⁰ –10 ⁵⁰	11 ⁰⁰ –11 ⁵⁰	12 ⁰⁰ –12 ⁵⁰	13 ⁰⁰ –13 ⁵⁰	14 ⁰⁰ –14 ⁵⁰	15 ⁰⁰ –15 ⁵⁰	16 ⁰⁰ –16 ⁵⁰	17 ⁰⁰ –17 ⁵⁰	18 ⁰⁰ –18 ⁵⁰	19 ⁰⁰ –19 ⁵⁰
	Saturday												
02.05-08.05 2022	Wednesday								BA	BA	BA	BA	BA
	Thursday								BA	BA	BA	BA	BA
	Friday									BA	BA	BA	BA
	Saturday	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2					
9.05-15.05 2022	Thursday									BV	BV	BV	BV
	Friday									BV	BV	BV	BV
	Saturday	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2					
16.05-22.05 2022	Thursday									BV	BV	BV	BV
	Friday									BV	BV	BV	BV
	Saturday	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1					
23.05-29.05 2022	Thursday									BV	BV	BV	BV
	Friday									BV	BV	BV	BV
	Saturday	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1					
30.05-05.06 2022	Wednesday									BV	BV	BV	BV
	Thursday									BA	BA	BA	BA
	Friday							BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2
	Saturday	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2	BA1/BV2				
06.06-12.06 2022	Wednesday									BA	BA	BA	BA
	Thursday									BA	BA	BA	BA
	Friday							BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1
	Saturday	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1	BA2/BV1				

* Courses are marked in gray and Practical activities (Pa) are unmarked; The courses and Practical activities will be online; The number 1 and 2 represent the group number; / - Separate groups.

The legend

No.	Abbreviation	Discipline	Teacher	No. Hours / Classroom for Practical activities	No. credits	Examination form
1.	AP	Additional products used in technological processes in the food industry	Prof. MARIN Monica Paula	42 hours (28 course; 14 Pa/A I 68)	7	Exam
2.	BV	Biosecurity producing raw materials of vegetable origin	Lecturer MAFTEI Marius Laurian	56 hours (28 course; 28 Pa/A II 107)	8	Exam
3.	BA	Biosecurity producing raw materials of animal origin	Prof. CĂLIN Ion Prof. VIDU Livia	28 hours (14 course; 14 Pa/A II 113) 28 hours (14 course; 14 Pa/A II 113)	8	Exam
4.	RA	Risk assessment for food - optional discipline	Prof. NICOLAE Carmen Georgeta	42 hours (28 course; 14 Pa/A s 13)	7	Colloquium
5.	BR	Biorisk analysis in food	Prof. NICOLAE Carmen Georgeta	42 hours (28 course; 14 Pa/A s 13)	7	Colloquium

SCHOOL: 22.02.2021 – 02.05.2021

EASTER VACATION: 03.05.2021 – 09.05.2021

SCHOOL: 10.05.2021 – 06.06.2021

EXAM SESSION: 07.06.2021 – 27.06.2021

TIME SCHEDULE – FOOD SAFETY AND BIOSECURITY, 1 year